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## HAPPY HOUR

DAILY 3PM-6PM

### WINE - 10

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet

### COCKTAILS - 10

Hemingway Daiquiri

West Gin & Tonic

Four Roses Old Fashioned

Vera's Kiss

### PROVISIONS

Charcuterie Board - 10

Lavender Chèvre, Manchego,

Plumped Apricots, Whole Grain Mustard, Paté,

Balsamic Reduction, Pickled Beets, & Crostini

## PROVISIONS

### BURRATA - 14

Blistered Tomato, Garlic Confit, Basil Oil, Balsamic, Toast

### COMPRESSED WATERMELON - 8

Preserved Lemon, Lemon Whipped Feta, Tarragon,  
Shaved Fennel, Apricot Reduction

### POTATO AU GRATIN - 13

Comté Cheese, Mushroom Medley  
+ Sous-Vide Short Rib - 9

### ROASTED CAULIFLOWER - 8

Edamame Hummus, New Mexico Chile Oil, Pomegranate

## CHARCUTERIE BOARDS

SMALL BOARD - 2 Cured Meats and 2 Cheeses - 22

LARGE BOARD - 3 Cured Meats and 3 Cheeses - 29

### CHEESE BOARD - 21

Raclette, Red Chile Chèvre, Gorgonzola, Pecorino,  
Onion Jam, Red Grape, Cherry Compote, Apricots

### CURED MEAT BOARD - 19

Salami Toscano, Chorizo Iberico, Jamon Serrano, Guanciale,  
Cornichon, Pickled Beets & Fresno Pepper, Mustard, Red Grapes

### VEGAN BOARD - 17

Tofu Salami, Hummus, Crudités, Red Grapes, Dried Fruit, Jam & Pickles

### ITALIAN BOARD - 24

Cantaloupe Wrapped Prosciutto, Marinated Italian Olives,  
Cured Eggplant Bruschetta, Apricot, Red Grapes & Mustard

### EXTRA CROSTINI/GRISSINI - 3

*All Boards Are Served With Crostini And Grissini*

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West is a wine and cocktail bar inspired by New Mexico native, rodeo heroine, and fashion innovator, Vera McGinnis. During the 1920s and 1930s, Vera maintained her chic style and pushed the boundaries to be the first woman in rodeo to wear pants.

We invite you back to a time when drinks were served in cut crystal, and craft was at its peak, a time when ingredients expressed themselves through honest preparation and thoughtful execution.

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## CLASSIC COCKTAILS

**OLD FASHIONED - 16**  
Belle Meade Bourbon, Angostura,  
Cane Sugar

**EL PRESIDENTE - 15**  
Havana Club Añejo Blanco,  
Dos Deus White Vermouth,  
Dry Curaçao, Grenadine

**WEST MARTINI - 18**  
Jean-Marc Vodka,  
Vya Dry Vermouth,  
House Stuffed Olives

**CORPSE REVIVER - 15**  
Roku Gin, Lillet Blanc,  
Dry Curacao, Lemon

**BOULEVARDIER - 18**  
Minor Case Rye, Campari,  
Cinzano 1757 Vermouth Rosso

**LAST WORD - 17**  
St. George Botanivore,  
Green Chartreuse,  
Lime, Maraschino

**VIEUX CARRÉ - 16**  
Martell VS Cognac, Minor Case Rye,  
Dos Deus Red Vermouth,  
Bénédictine, Angostura

**FRENCH SEVENTY FIVE - 20**  
Martell VS Cognac,  
Nicolas Feuillatte Champagne,  
Lemon, Cane Sugar

## BEER

PERONI - 6

DUVEL - 12

ORVAL - 15

## WEST WINES

### SPARKLING

Prosecco, Nino Franco 'Rustico', Valdobbiadene, Veneto, Italy NV	14	54
Cava, Segura Viudas Heredad Rsv, Brut, Penedes, Spain NV	17	66
Champagne, Nicolas Feuillatte, Brut Rsv, France NV	25	98

### WHITE

Pinot Blanc, Famille Hugel, Alsace, France 2018	14	54
Pinot Grigio, Terlato Vineyards, Colli Orientali Del Friuli, Italy, 2020	15	58
Sauvignon Blanc, Stoneleigh, Marlborough, New Zealand, 2021	13	50
Sauvignon Blanc, Hanna, Russian River, Sonoma County, CA, 2020	16	62
Bordeaux Blanc, Thomas Barton, Graves, France, 2018	15	58
Chardonnay, William Fevre, 'Champs Royaux', Chablis, France, 2019	20	78
Chardonnay, Sanford, Santa Rita Hills, Santa Barbara, CA, 2018	18	70
Riesling, Schloss Vollrads, 'Kabinett', Rheingau, Germany, 2018	14	54

### ROSÉ

Tormaresca, 'Calafuria', Puglia, Italy, 2020	14	54
Sacha Lichine, 'The Pale', Provence, France, 2020	13	52

### OLD WORLD REDS

Pinot Noir, Maison Albert Bichot 'Vieilles Vignes', Bourgogne, France, 2019	17	66
Sangiovese, Peppoli, Chianti Classico, Italy, 2019	16	62
Grenache Blend, Domaine La Garrigue, Vacqueyras, France, 2016	19	74
Barbera, Dosio Vigneti, Barbera d'Alba, Italy, 2019	15	58
Tempranillo, Domino de la Abadesa Crianza, Ribera Del Duero, Spain, 2016	17	66
Bordeaux, Château La Grange 'Clinet', Bordeaux, France, 2018	16	62

### NEW WORLD REDS

Pinot Noir, Schug, Sonoma Coast, CA 2020	18	70
Malbec, El Esteco, 'Don David Rsv', Valle Calchaqui, Argentina, 2018	15	58
Zinfandel, Pedroncelli, Dry Creek Valley, Sonoma County, CA, 2019	14	54
Cabernet Sauvignon, Penfolds 'Max's', South Australia, 2018	17	66
Cabernet Sauvignon, Flora Springs, Napa Valley, 2018	25	98
Shiraz, Torbreck 'Woodcutter's Shiraz', Barossa Valley, Australia, 2019	17	66

### SPECIAL SELECTIONS

Chardonnay, Far Niente, '40th Anniversary', Napa Valley, CA, 2019	30	118
Pinot Noir, Merry Edwards, Russian River, CA 2018	32	126
Cabernet Sauvignon, Clos Du Val, 'Hirondelle', Napa Valley, CA, 2016	40	158
Barolo, Pio Cesare, Piedmont, Italy, 2015	28	110

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## LUNCH

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### FUGAZZETA - 12

cheese, onions, potatoes,  
chimichurri, side salad

### EGGPLANT TARTINE - 12

eggplant, preserved lemon ricotta,  
arugula, fried shallots

### CURED SALMON TARTINE - 15

cured salmon, chive chèvre,  
spinach, pickled mustard seeds

### AVOCADO TOAST - 12

brioche, house-made herb ricotta,  
mixed nuts and hemp seeds, egg, arugula

### STRAWBERRY CHÈVRE SALAD - 11

spinach, strawberry, chèvre, cucumbers,  
carrots, walnuts, honey vinaigrette

### ARTISANAL CHARCUTERIE AND CHEESE

pickled vegetables, olives, almonds,  
membrillo, mustard, grapes,  
bread & cracker basket

chef's selection of two cheeses  
and two cured meats - 17

chef's selection of three cheeses  
and three cured meats - 26

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## BRUNCH

### DRINKS

#### MIMOSA

- campo viejo cava, orange juice - 10
- nino franco "rustico" prosecco - 14
- segura viudas heredad reserva cava - 17
- nicolas feuillatte brut champagne - 25

#### MIMOSA BUCKET

- campo viejo cava, three juices - 40
- nino franco "rustico" prosecco - 56
- segura viudas heredad reserva cava - 76
- nicolas feuillatte brut champagne - 98

#### BEERMOSA - 12

duvel, fresh squeezed orange juice

#### BLOODY MARY- 13

tito's vodka, tomato, sauces, spices

### PROVISIONS

#### BEET SALAD - 11

burrata, shaved fennel, tarragon vinaigrette

#### AVOCADO TOAST - 12

egg, herb ricotta, arugula, watermelon radish, pistachios, brioche

#### RICOTTA & MEMBRILLO TOAST - 12

house-made ricotta, quince, plumped apricots,  
pumpkin seed crumble, brioche

#### CROQUE MADAME - 12

egg, manchego mornay, mortadella, comté, herb oil, brioche

#### FRENCH TOAST - 12

creme anglaise, peaches, maple syrup, brioche

#### ROASTED VEGETABLES - 11

poached egg, herb hollandaise

#### 2 EGGS ANY STYLE - 4

#### SIDE OF BACON - 4